

Cheddar Quinoa Jalapeno poppers

By Brian Kuerze

Makes approx. 4-5 dozen

1 box of white ancient quinoa
2 cubes of chicken bouillon
1 small pkg of Velveeta cheese
½ cup cheddar cheese shredded
½ cup Swiss cheese shredded
¼ cup butter
1-tablespoon flour
1-cup milk
5 jalapeno finally chopped (seeded)
½ tablespoon kosher salt

4 cups of panko bread crumbs
1-cup cornstarch

4 eggs beaten

Instructions

Quinoa: Cook to package instructions with one exception reduce the amount of liquid by a cup less as you will be add cheese sauce (quinoa tends to be very absorbent) add in to the water 2 chicken bouillon. ½ of jalapenos added to the cooking process.

Cheese Sauce: Start with base of butter and flour, whisk until blended over medium heat. Add Velveeta, cheddar and Swiss until smoothly blended. Add ½ of the remaining jalapenos to the cheese sauce.

Add Cheese Sauce to Quinoa and let cook on low for 10 minutes. Turn heat off and let sit till cool. Mixture should thicken as cools.

In mini muffin tins, take a melon scoop and fill each and place tray in freezer till hard. Place in a freezer bag till completed.

Final step.

Coat frozen bites in cornstarch then egg, then into panko breadcrumbs. Deep fry in oil at 350 degrees till golden brown and move to drying rack in oven to keep warm till down.